HOG ISLAND TRAVELING OYSTER BARS
2017 Price & Service information

About
Founded in 1983, Hog Island Oyster Co. has been raising premium quality oysters for over 30 years. We’ve always loved bringing the best oyster experience directly to you, and since our beginnings Hog Island Traveling Oyster Bars have been shucking at events throughout the greater Bay Area and beyond. Weddings, wineries, company parties and celebrations of all nature and size, we tailor our oyster bars to fit your occasion. Once you’ve booked us, we’ll take care of everything else: arriving with the freshest selection of oysters direct from our farm, a professional and expert Hog Island shucker and shucking station, ice, lemons and our signature house made Hog Wash mignonette.

Our Oysters
We sustainably farm oysters on 160 acres in the cold, pristine waters of Tomales Bay, CA. Our premier oyster, the Hog Island Sweetwater, is a Pacific variety known for it’s firm texture, crisp ocean brine and buttery sweetness. Seasonally, we also offer Hog Island Atlantic and Kumamoto oysters from Tomales Bay.

In addition to the oysters we grow, we purchase a variety of shellfish direct from small, independent growers on both coasts. Oysters showcase a ‘sense of place’ and oyster lovers visiting Hog Island locations in Marshall, San Francisco and Napa enjoy sampling a variety. When available, we are proud to offer these varieties to you too.

Oysters are nature’s gift, and supplies fluctuate with the seasons, the harvests and the tide. While we cannot confirm the specific variety more than a few days prior to your event, we do promise you a premium quality oyster, and oyster experience, every time.

Contact John Burkhard, Manager Hog Island Traveling Oyster Bars
Email tob@hogislandoysters.com Phone 415.342.9320
**OYSTER BAR COSTS**

Hog Island Traveling Oyster Bars promise the best variety of oysters fresh from our farm to your event. You may select raw bar only, or raw and BBQ combined. The choice and ratio are up to you.

**Raw Bars**

**What’s included**

Extra small raw oysters (perfect half shell size), expert Hog Island shucker, natural copper display pan filled with ice aka ‘shucking station’ Hog Wash mignonette, hot sauces and citrus, plain white cocktail napkins, wooden cocktail forks and a copper bucket for discarding shells.

**Pricing**

Based on bushel (120) and half-bushel (60) counts.

**Starting minimum:** 180 count Oyster Bar:
- one station, one shucker, $1355

600 count Oyster Bar:
- one station, one shucker, $1775

1000 count Oyster Bar:
- two stations, two shuckers, $2550

Additional or fewer oysters are priced at $1 each. Additional Shucking Station with Shucker $400.

Each Hog Island Shucker is limited to 720 oysters maximum per event and can easily shuck 300 beautifully presented oysters per hour.

**BBQ**

**What’s included**

Small to medium Hog Island oysters, expert Hog Island shucker/grillmaster, propane BBQ, Hog Island Chipotle Bourbon Butter for BBQing and copper platters lined with rock salt for serving.

**Pricing**

BBQ bars start at an additional $400 added to the price of your raw bar.

**SITE REQUIREMENTS**

We will happily set up our shucking stations indoors or outdoors, according to your plans. We request that you provide these basic site needs wherever your party may be:

**Level ground, indoors or out.**
We will bring a bucket for catching and disposing of melted ice.

**Shade tent or shaded area.**
If event is outdoors.

**4 feet of clearance.**
In front of and behind shucking station.

**PROPER LIGHTING**
We put this in caps because we cannot emphasize it enough. Hog Island shuckers work with sharp knives. Let’s keep them safe.

Please let us know if your site is unique, such as more than 20 stairs to climb, or more than 100 feet from drop off/load-in, so we can plan accordingly.

**Tables**
We are happy to work with the tables you provide or bring our own. Our shucking stations need a minimum 6’ L x 30” W x 40” H table, unless previously discussed.

No other food items may be displayed on the shucking station with our oysters, unless agreed upon prior to your event.

**The Fine Print**

Bay Area travel is free within 50 miles of zip code 94940. Sales tax is billed according to the location of your event.

We do not require site inspections. If you feel one is needed, we charge a $200 flat fee.

A credit card or $500.00 check deposit is required to secure your event reservation. Cancellations may be made up to 7 days prior to your event. Cancellations made less than 7 days prior will be charged a $500 cancellation fee. All cancellations must be made in writing.
Informal or formal Dress

Styles of dress available for your events range from informal Hog Island classic Tee (top left), to formal chef’s jacket (upper right) to casual, button down club shirts (lower left). Please let us know which style best fits your occasion.

Finally,

Hog Island will arrive approximately one hour before service begins which gives us plenty of time to set up for your event. We charge $50 per shucker, per hour for earlier arrivals, or a fraction thereof. Service lasts approximately three hours.

We look forward to shucking for you!
www.hogislandoysters.com